

ESPECIALES DEL MAR

SALMON EN SALSA DE MEZCAL [Grilled salmon fillet served with cilantro rice grilled veggies and our secret mezcal sauce]	20.99
CAMARONES A LA DIABLA [Grilled shrimp in our homemade chipotle salsa]-[served with cilantro rice and avocado salad]	19.99
CAMARONES AL MEZCAL [Mexican shrimp sauteed with a creamy mezcal sauce]. [served with cilantro rice and avocado salad]	19.99
MAHI FISH [Mahi fillet sauteed with garlic butter sauce, cilantro rice and avocado salad]	20.99
CAMARONES AL AJILLO [Grilled shrimp in our homemade garlic salsa] -[served with cilantro rice, black beans and avocado salad]	19.99
PULPO MAYA [Two Grilled octopus tentacles sauteed in guajillo sauce] [Served with elote and broccoli]	25.99

QUESADILLAS

SERVED WITH MEXICAN RICE AND SALAD

CLASSIC QUESADILLA [Ground beef, pulled beef, pulled chicken]	16.99
QUESADILLA YUCATAN [Steak, Grilled Chicken, carnitas, al pastor or chorizo]	17.99
TULUM QUESADILLA [Grill shrimp]	18.99
VEGGIE QUESADILLA [Seasonal veggies]	16.99
QUESABIRRIA	18.99

ENCHILADAS

SERVED WITH MEXICAN RICE AND SALAD

ENCHILADAS SUIZAS [Two pulled chicken corn rolls topped with homemade green sauce and gratin cheese]	15.99
ENCHILADAS ROJAS [Two pulled beef or ground beef corn rolls with homemade sauce and shredded cheese]	15.99
ENCHILADAS MOLE [Two pulled chicken corn rolls topped with homemade Mole sauce and cheese]	15.99
ENCHILADAS MAYAS [Combination of 1 cheese, 1 pulled beef and 1 pulled chicken corn rolls topped with green sauce, ranchera sauce and cheese sauce]	17.99
ENCHILADAS RANCHERAS [Two pulled pork corn rolls topped with homemade green sauce and shredded cheese]	15.99
ENCHILADAS LOS CABOS [Two Shrimp corn rolls topped with cheese sauce]	16.99
PREMIUM FILLING [Steak, Grill chicken or Al pastor]	3.99

CHIMICHANGAS & BURRITOS

CLASSIC CHIMICHANGA [Ground beef, pulled beef or pulled chicken] [served Mexican rice and salad]	16.99
CHIMICHANGA MAYA [Grilled Steak, grilled chicken or grilled shrimp Sauteed with bell peppers and onions] [served Mexican rice and salad]	18.99
CHIMICHANGA TEXANA [Al pastor or Carnitas] [served Mexican rice and salad]	18.99
MAYAN BURRITO [10 inches flour tortilla filling with ground beef, shredded beef or Shredded chicken, Mexican rice, refried beans, lettuce, Pico de Gallo and sour cream. Topped with red salsa and cheese]	16.99
PREMIUM FILLING grilled steak, grilled chicken, al pastor, carnitas, Shrimp	3.50
BURRITO MEXICANO [10 inches flour tortilla filling with grilled chicken, steak and chorizo. Topped with green salsa, red salsa and cheese dip]	18.99
DOS AMIGOS [One 8 inches flour tortilla filling with Grilled chicken and one 8 inches flour tortilla filling with grilled steak topped with cheese dip. Served with Mexican rice and salad]	17.99

TAQUERIA MAYA

DON'T ALLOW COMBINATIONS

FROM DE LAND: All orders of three tacos topped with cilantro and onions served with Mexican rice, refried beans and corn tortilla	
CARNE ASADA	15.99
POLLO ASADO	15.99
AL PASTOR	15.99
CARNITAS	15.99
CHORIZO	15.99
QUESA-BIRRIA TACOLGADOS	18.99
FROM THE SEA: All orders of three tacos garnish with chipotle creamy sauce, queso fresco, avocado slices and grilled corn served with cilantro rice, black beans and flour tortilla	
PESCADO	15.99
CAMARON	18.99
MAHI	18.99
SALMON	18.99
OCTOPUS	19.99



COMBINATIONS

All Combinations served with Mexican Rice & Refried Beans

PICK 1	12.99
PICK 2	15.99
PICK 3	17.99
Choice your items: [Taco, Quesadilla, Burrito, Enchilada]	
Choose your filling [Ground beef, pulled beef or pulled chicken]	
Premium Filling: [Shrimp, grilled steak, grilled chicken or Al pastor]	
\$2,50 each item	

VEGGIE COMBINATIONS

All Combinations served with cilantro rice & black beans

PICK 1	11.99
PICK 2	13.99
PICK 3	15.99
All Combinations served with cilantro rice & black beans	
Choice your items: [Taco, Quesadilla, Burrito, Enchilada]	
Choose your filling [Grilled seasonal veggies, grilled corn, mushrooms or cheese]	

MAYAN DESSERTS

FRIED ICE CREAM	10.50
FLAN	10.50
CHURROS	10.50
TRES LECHES	10.50
CHOCOLATE CAKE	10.50
MAYAN CHEESECAKE	10.50

SOFT DRINKS

PEPSI PRODUCTS	3.50
PANNA WATER	9.99
AGUAS FRESCAS [Horchata, tamarindo, pineapple and jamaica] no refills	5.99



SAN PELLEGRINO SPARKLING WATER	9.99
SWEET AND UNSWEET ICE TEA	3.99
JARRITOS	4.50
MEXICAN COKE	4.50
APPLE JUICE OR ORANGEJUICE	3.50

SIDES

MEXICAN RICE	5.99
CILANTRO RICE	5.99
REFRIED BEANS	5.99
BLACK BEANS	5.99
FAJITA SALAD	10.99
MADUROS	7.99
TOSTONES	7.99
SEASONAL VEGGIES	7.99
FRIES	7.99

Est. 2021

COCINA MAYA
MEXICAN GRILL & MEZCALERIA

Follow Us!!



@cocinamayamezcaleria



MEXICAN GRILL & MEZCALERIA

Where every dish is a masterpiece, and every bite is a journey through the heart of Mexico's rich culinary heritage. Our menu is a carefully curated celebration of flavors, an invitation to savor the vibrant and diverse tastes of Mexico. From the sizzle of the grill to the magic of mezcal. Each page of our menu tells a story of tradition, passion, and creativity. We believe in the art of freshly prepared food, and as a result, some of our menu selections may require a little extra time, typically around 30-40 minutes. We genuinely appreciate your patience and understanding in this regard. Join us on this gastronomic adventure and let your senses explore the very essence of Mexico.

¡Buen provecho!

SABOR MAESTRO

Experience culinary magic as our skilled chefs bring your dish to life right before your eyes. Watch as flames dance, flavors meld, and smoky aromas enchant, making your dining experience at Cocina Maya truly remarkable In the "Sobor Maestro" category some dishes make take an extra time to ensure perfection. Availability may vary with seasons.

Thank you for choosing Cocina Maya Mexican Grill & Mezcaleria.

CULINARY SHOWMANSHIP AT YOUR TABLE



TOMAHAWK ZARANDEADO

[Witness the culinary flair as our chef expertly carves and finishes our "Tomahawk Zarandeado" right at your table. It's more than a meal; it's a visual and flavorful spectacle that elevates your dining experience.] (Served with Fries, mexican street corn, guacamole, sour cream, pico de gallo and flour or corn tortillas)

MP



MEZCAL-CHARRED TROMPITO AL PASTOR 45.99 MEZCAL-CHARRED PICANHA TROMPITO 59.99 MEZCAL-CHARRED OCTOPUS TROMPITO 65.99

(It's a tantalizing fusion of time-honored tradition and the spirited allure of mezcal. Watch as smoky mezcal flames dance around succulent marinated pork, creating a captivating fiesta for your palate. At Cocina Maya, we're all about crafting unforgettable moments in every bite) (Served with 6 corn tortillas, fresh cilantro, red onions, guacamole, sour cream and pico de gallo)



MEXICAN BROCHETAS AL CARBON [2 per order]

BACON AND SHRIMP SKEWER 18.99

(Grilled shrimp wrapped in bacon and caramelised in sweet chipotle sauce)

PICANHA ZARANDEADO SKEWERS 18.99

(Grilled picanha mixed with pineapple, tomatoes & poblano pepper caramelized with ranchera sauce)

CHICKEN MOLE SKEWERS 17.99

(Grilled chicken mixed with pineapple, tomatoes & poblano pepper caramelized with mole poblano)

APPETIZER

GUAJILLO HONGOS 13.99

(Sautéed Mushrooms in garlic topped with our homemade guajillo sauce)

HOLY GUACAMOLE 13.99

(Table side Freshly mashed Hass avocado in a molcajete with cilantro, red onions, fresh lime juice, serrano pepper and salt) (add cheese, bacon or grilled corn) \$1.99

CEVICHE DE PULPO 19.99

(Octopus marinated in citrus juices, red onions, cilantro, cucumber, avocado and serrano pepper)

MAYAN CEVICHE 18.99

(Shrimp marinated in citrus juices, red onions, cilantro, tomatoes, avocado, serrano peppers and salted toasted plantains)

CHEESE DIP 9.99

(Melted oaxaca cheese with pickled jalapenos) (upgrade it with chorizo, ground beef or beans) \$1.99

MAYAN NACHOS 16.99

(Nachos topped with beef and chicken, cheese dip, beans, lettuce, pico de gallo, guacamole, sour cream and pickled jalapenos)

QUESO FUNDIDO MOLCAJETEADO 15.99

(Table side melted and flambé Monterrey Cheese with mezcal served in a volcanic stone) (add mushrooms or chorizo for 1.99)

EMPANADAS 11.99

(2 puff pastry discs filled with pulled beef & chicken, served with our homemade chipotle creamy sauce)

CEVICHE DE CHICHARRON 18.99

(Pork Belly crispy marinated in citrus juices, avocado, cilantro, onions, jalapenos & cucumber served with plantains)

MEZCAL BBQ CHICHARRON 19.99

(Glazed pork belly with bbq and mezcal reduction served with avocado slices, pickled red onions and queso fresco)

ELOTE 11.99

(Mexican street Grilled corn topped with creamy sauce, cotija cheese, cilantro and tajin) (Off the cob +2.99)

SOUP & SALADS

MAYAN SALAD 10.99

(Spring Mix, onions, cucumbers, tomatoes and avocado)

Premium filling (grilled steak, grilled chicken, shrimp or Swai fish). \$5.99

TACO SALAD 13.99

(Edible taco bowl filling with lettuce, beans, rice, cheese, tomatoes and sour cream)- (choice of Shredded chicken, shredded beef, ground beef)

Premium filling (shrimp, steak or grill chicken) \$3.50

QUINTANA ROO SOUP 15.99

(Shrimp cooked in our homemade broth with mixed vegetables)

MAYAN TORTILLA SOUP 13.99

(Chicken broth with rice, tortillas, cheese, Shredded chicken and avocado)

MAYAN ENTREES

CHULETA SALTEADA 19.99

(2 Pork chops Sautéed with grilled onions, tomatoes and jalapenos, served with Mexican rice, refried beans and salad)

POLLO ASADO 19.99

(Grilled chicken breast sautéed with grilled onions served with Mexican Rice, refried beans and salad)

CARNE ASADA 22.99

(Grilled sirloin flap meat served with Mexican rice, refried beans, salad and tortillas)

CARNITAS 19.99

(Savory seasoned roasted pulled pork)- (served with Mexican rice, refried beans, salad and tortillas)

FILETE ABORIGEN MAYA 28.99

(12 oz of select rib-eye marinated in our Mayan mezcal sauce served with Mexican rice and grilled vegetables topped with shredded cheese)

MAYAN MILANESA 20.99

(Breaded chicken breast topped with cheese dip)- (served with cilantro rice, black beans, lettuce and avocado slices)

CHORIPOLLO 20.99

(Grilled chicken breast topped with Mexican chorizo and Monterrey cheese)- (served with Mexican rice and refried beans)

MAYAN ENTREES

TAMALES 17.99

(Two consisting corn dough filling with pork)- (served with Mexican rice and refried beans)

CHILES POBLANOS 17.99

(Two poblano breaded peppers filling with your choice of: Monterrey cheese, ground beef or shredded chicken) (served with Mexican rice and refried beans)

FLAUTAS 15.99

(Four fried corn taquitos two beef and two chicken with cheese, lettuce, Pico de Gallo, sour cream and guacamole)

TUL'AAKAL 25.99

(Pork chop, gilled chicken breast, grilled steak) (served with rice, beans, salad and tortillas)

DE LA PARRILLA

ALL FAJITAS SAUTÉED WITH ONIONS, TOMATOES AND BELL PEPPERS. SERVED WITH MEXICAN RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, GUACAMOLE, SOUR CREAM AND TORTILLAS.

STEAK FAJITAS 21.99

CHICKEN FAJITAS 20.99

FAJITAS MIX 22.99

(Steak and chicken)

TRIO FAJITAS 23.99

(Steak, chicken and shrimp)

FAJITAS CAMARON 24.99

(Grilled tender Shrimp)

MOLCAJETE 30.99

(Grilled fajita steak, chicken, chorizo and shrimp with cheese, onions and nopal cactus)

(served with rice, beans, salad and tortillas)

MAYAN PARRILLADA 30.99

(Seasoned steak, chicken, chorizo, carnitas and shrimp) (served with Mexican rice, refried beans, salad grilled elote and tortillas). add Mezcal \$ 2.99

VEGGIE FAJITAS 19.99

(Seasonal Veggies) (Served with cilantro rice, black beans and tortillas)

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Allergy Notice: Please inform your server of any food allergies. Our kitchen uses ingredients such as nuts, dairy, gluten, eggs, soy, shellfish, and others that may cause allergic reactions. While we take precautions, cross-contact may occur.